



765-714-0472

www.ckhomesolutions.com

Smoked Oyster Deviled Eggs

Ingredients:

- 6 eggs, hard-boiled and peeled
- 3 ounces canned, smoked oysters packed in oil
- 1/8 teaspoon chili powder or ground ancho chile
- 1/8 teaspoon ground coriander
- 1/8 teaspoon ground, smoked paprika
- 1/8 teaspoon fine sea salt
- 1/2 teaspoon Colman's mustard powder
- 1/4 cup mayonnaise
- 2 teaspoons snipped fresh chives
- Smoked salmon caviar



Instructions:

Cut the eggs in half lengthwise. Remove the yolks and place them in a medium-size bowl. Reserve the whites. Use a fork to break up the yolks to a fine texture.

Drain the oysters and blot with paper towels to remove excess oil. Finely chop and combine with the yolks. Add the dry ingredients and thoroughly combine. Fold in the mayonnaise. Spoon some of the yolk mixture into each egg white half. Top each with snipped chives and a few smoked salmon eggs.



Outdoor Greatrooms Grills & Appliances Gourmet Kitchens Fireplaces, Fire pits & Fire Tables
 Pergolas & Awnings Outdoor TV's Patio & Deck Design/Build Furniture/Lighting/Heat
 Grilling Classes Corporate Events Demos Tailgate Catering
 Sweet *Hahley Maree's* Cakes & Confections